



Culinary Arts

Career Technical Training Area

Hospitality Career Pathway

Culinary Arts

The Job Corps Culinary Arts career training program takes 12 to 15 months to complete and requires training in the following subject areas:

- Nutrition
- Culinary Math
- Culinary Measurement
- Tools and Equipment
- Basic Knife Skills
- Culinary Fundamentals
- Fruits and Vegetables
- Meats, Poultry, and Fish/Shellfish
- Stocks, Soups, and Sauces
- Starches
- Preparing Breakfast Items
- Various Cooking Techniques
- Garnishes and Plating
- Introduction to Baking
- Front-of-the-House
- Contemporary Cooking

Certification:

Students who complete a Job Corps training program are eligible for to receive a nationally recognized certificate of completion.

Steps to certification:

Before completing a Culinary Arts training program, students should:

- Have the basic math and reading skills necessary to perform the job.
- Complete the core curriculum and pass all written and performance tests.

Average length of training:

12 to 15 months

The salary range for various careers in Culinary Arts is:

\$26,000 to \$29,000/year

THE BENEFITS OF JOB CORPS

Industry-recognized certification • Hands-on training and internships • Housing, meals, and basic medical care • Earn while you learn: Biweekly living allowance • Administered by the U.S. Dept. of Labor

What is Job Corps?

- A residential career training program
- Your path to a career in a high-growth industry
- A place to earn your high school diploma or GED
- Career counseling and support after graduation



Career Technical Training programs vary at different Job Corps centers.

Administered by the U.S. Department of Labor, Job Corps is the nation's largest career technical training and education program for students ages 16 through 24. Job Corps is a U.S. Department of Labor Equal Opportunity Employer Program. Auxiliary aids and services are available upon request to individuals with disabilities. TDD/TTY telephone number is (877) 889-5627.